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ABSTRACT

There are provided high quality pectins obtained by extraction from root vegetables, a process for their production, acidic protein foods that are stable in an acidic pH range above the isoelectric point of their proteins and are obtained using the pectins, and a process for their production. By adding an emulsifier during extraction of pectins from root vegetables for insolubilization of the starch impurities for their separation and removal, it is possible to produce highly pure pectins, which may be used to obtain acidic protein foods of satisfactory quality.

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